

**Smoked BBQ Sauce**  
**Corporate Recipe—Number: 901611****Misc.—Sauces**

|                           | <b>Servings</b> |
|---------------------------|-----------------|
| <b>Ingredients</b>        | <b>4</b>        |
| Tomato Ketchup            | 1/10 #10 can    |
| Sugar, Dark Brown         | 1/10 Lbs        |
| Worcestershire Sauce      | 1/4 Oz          |
| Mustard, Prepared         | 1/4 Oz          |
| Salt                      | 1/8 tsp         |
| Pepper, Black, Ground     | 1/8 tsp         |
| Coffee Grinds             | .02 Lbs         |
| Oranges, Mandarin, Canned | .02 #10 can     |
| Orange Juice, unsweetened | 3 7/8 Tbsp      |
| Corn Starch Slurry        | .01 Lbs         |
| Onion, raw                | .05 Lbs         |
| Garlic Powder             | 1/8 tsp         |
| Apple Cider Vinegar       | 1/4 Oz          |

**Portion Size:** 2 oz**Pan Size:****Procedures:**

PREPARATION PROCEDURE: Wash and cut onions into small dice and set aside.

COOKING PROCEDURE: Using a large sauce pot, sauté onions until they becomes transparent and add tomato ketchup, brown sugar, Worcestershire sauce, mustard, coffee grinds, mandarin oranges, orange juice, garlic powder, cider vinegar, salt and pepper to taste.

Bring the mixture to a to boil and then reduce heat to simmer low. Add in the corn starch slurry to thicken and simmer for 45 minutes.

Once the sauce thickens to nectar consistency remove it from heat.